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(54) Title: FLOUR TREATMENT METHOD

(57) **Abstract** The invention relates to a method to sterilise flour to reduce the enzymatic activity within the flour as well as to reduce microbial decontamination of the flour and thereby minimising pasting of starch and preserving the flour in its native form. The invention also relates to the flour obtained by the method and an aseptically packed fluid mixture comprising the flour and a method to produce the aseptically packed fluid mixture.

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